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Education

I. Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 2008 - 2011
II. Postgraduate, Gazi University, Fen Bilimleri Enstitüsü, Turkey 2005 - 2008
III. Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1992 - 1998

Research Areas

Food Engineering, Food Science, Food Technology

Academic Positions

I. Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2023 - Continues
II. Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023
III. Associate Professor, Siirt University, Faculty Of Engıneerıng-Archıtecture, Department Of Food Engıneerıng, 2015 - 2020
IV. Assistant Professor, Siirt University, Faculty Of Veterınary Medıcıne, Department Of Food Hygıene And Technology, 2014 - 2015

Academic and Administrative Experience

I. Dean, Eskisehir Osmangazi University, 2022 - 2025
II. Vice Dean, Eskisehir Osmangazi University, 2020 - 2022
III. Head of Department, Eskisehir Osmangazi University, 2020 - 2021
IV. Head of Department, Siirt University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2018 - 2020
V. Head of Department, Siirt University, Faculty Of Veterınary Medıcıne, Department Of Food Hygıene And

Technology, 2014 - 2015

Journal articles indexed in SCI, SSCI, and AHCI

I. **Determination of Optimum Alkali Reagent for Cocoa Powder Alkalization: Effects on Physico-chemical, Functional and Technological Characteristics**
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XXXIX. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**
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XLV. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**
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XLVII. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**
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XLIX. **Chocolate aroma: Factors, importance and analysis**
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LI. **Using spray-dried sugar beet molasses in ice cream as a novel bulking agent**
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LII. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**
Altinok E., Palabiyik I., Gunes R., TOKER Ö. S., Konar N., Kurultay S.
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LXV. **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
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